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Benihana Japanese Fried Rice

4 cups cooked rice 1 cup frozen peas -
thawed 2 tbsp finely grated carrot 2 eggs
- beaten " cup diced onion 1" tbsp butter
2 tbsp soy sauce salt pepper

Cook rice following instructions on package (Bring 2 cups water to a boil, add rice and a dash of salt, reduce heat and simmer in covered saucepan for 20 minutes). Pour rice into a large bowl to let it cool in the refrigerator. Scramble the eggs in a small pan over medium heat. Separate the scrambled chunks of egg into small pea-size bits while cooking. When rice has cooled to near room temperature, add peas, grated

carrot, scrambled egg and diced onion to the bowl. Carefully toss all of the ingredients together. Melt 1" tbsp of butter in a large frying pan over medium/high heat. When butter has completely melted, dump the bowl of rice and other ingredients into the pan and add soy sauce plus a dash of salt and pepper. Cook rice for 6-8 minutes over heat, stirring often.

Makes 4 servings.